

PRODUCT INFORMATION



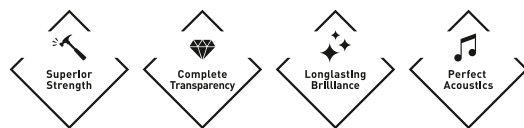
PRODUCT INFORMATION

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ARCOROC

Chef&Sommelier

Luminarc®



Gastronomy professionals are searching for glasses that satisfy their needs in terms of **perfection and sophistication**.

Their desire: Splendidly elegant table settings with **fine, lightweight, extremely transparent** products.

Their professional needs: **Intensive daily use** requires products that are **highly resistant to shocks and detergents**.

To meet these twin challenges of **aesthetic excellence and resistance**, the Arc Research Centre is introducing a **new generation of lead-free crystal: Krysta™**; The high-performance crystal glass.



SUPERIOR STRENGTH

The Arc Research Centre has developed a crystalline material, Krysta™, combining **superior strength with exceptional finesse**.

Finer and stronger: the Krysta™ innovation.

With a thickness of 1.1 mm at the rim, KRYSTA™ is 30% stronger*

- **Savings across the entire chain: fewer breakages and chipping during transportation, storage, washing and polishing.**

*than other standard crystal glasses on the market.



COMPLETE TRANSPARENCY

Krysta™ is one of the **purest and most transparent crystal glass** on the market.

The perfect mastery of its composition, the quality of the sand used, and fusion at a very high temperature gives Krysta™ perfect transparency.

- **Tables enhanced by the sparkle of Krysta™.**
- **The visual aspects of every wine respected to perfection.**



LONGLASTING BRILLIANCE

Krysta boasts extreme, long-lasting brilliance.

After 2,000 professional dishwasher cycles, Krysta™ is **as brilliant and transparent as ever**.

- **Glasses that bring a special brilliance to your tables.**
- **Dinner services with lasting sparkle that you will be using for a long time.**



PERFECT ACOUSTICS

Krysta™'s exclusive composition gives it a **clear, pure sound** in keeping with the tone of the finest crystals.

- **The allure of Krysta™: A unique shine coupled with a distinct sound for a refined sensory experience.**



100% clarity
0% colouration

HIGH TRANSPARENCY

Glass in its purest form Arcoroc has the «**High Transparency - Purity certified glass**» label on some of its products, this certifies that these items are made with only **the highest quality glass**.

Due to its composition and laboratory-tested and confirmed performance, Arcoroc glassware features an exceptional level of purity**.

**Quality certified by the IWA 8/AFNOR CLEAR GLASS STANDARD



For professionals, breakage problems are a regular occurrence.
In order to increase the lifetime of product by 10 to 50 times, in 1958, our research and development center developed and perfected since then, a technical process known as «tempering».
 This process provides products with excellent resistance to heat and mechanical shock.
 Our items are fully tempered.



Savings in terms of budget and restocking costs:

a tempered glass can be up to 5 times more resistant than an item that has not undergone any specific treatment process.



Tempered products resist to temperature variations till 130 °C:

they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage.

*except for So Urban - thermal shock resistance 110°.

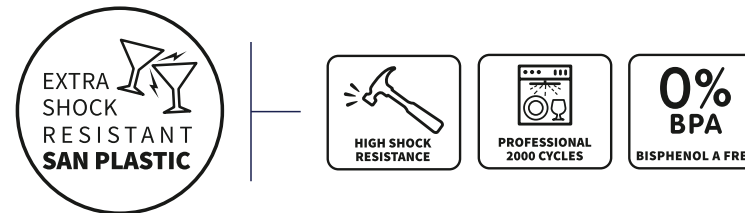


Completely safe for table service*:

when a shock or series of shocks manage to rupture the exterior shell of the tempered glass, the resulting glass shards are not sharp to the touch*.

*According to the thickness. Cannot be applied to tempered Opal.

** CAMPUS
 CHIQUITO
 ESKALE
 GRANITY
 LOG
 NEW YORK (HB47, HB40, HB35, OF 38, OF 25)
 NORVÉGE
 SPIRALE
 STACKY



The SAN items are very popular with hotels for rooftop, swimming pools, and terraces, and with many discotheques.



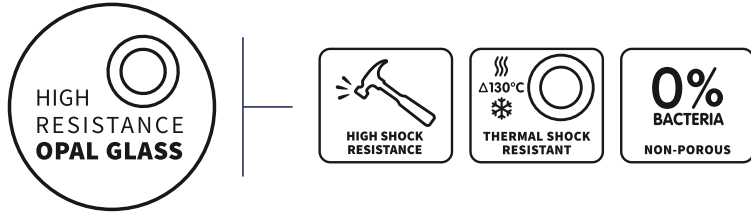
They have an excellent **mechanical resistance**.



They show **no deterioration of the material** after more than 2,000 washes in an industrial dishwasher



The Arcoroc™, SAN items are guaranteed **Bisphenol A free**.



In 1958, the Arc research and development department developed and perfected since then a new material generation for dinnerware: Opal. Food service professionals all over the world have opted for that all-round **professional material** solution that is **economical, ecological and practical**.



Up to **3 times more shock-resistant** than porcelain: the secret of its unbeatable durability.



Opal Glass products are **resistant to variations in temperature of 130 °C**: they can thus be removed from the oven (or from a salamander) and placed directly in cold water without the risk of breakage.



Fade-resistant surface and pattern, even after 2,000 industrial dishwashing cycles.



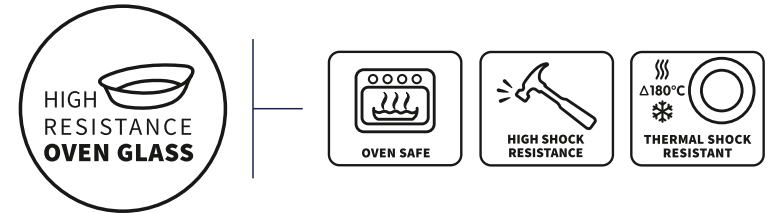
As **efficient in keeping food hot** as other materials such as porcelain. (at the same thickness and weight)



Can be **safely handled after microwave** use.



100% Opal, **0% porosity. 100% protection against bacteria.**



Thanks to an innovative manufacturing process. Arcoroc™ oven glass **combines the aesthetics** of opaque ceramics with **the resistance of tempered glass** while staying **light weight**. To meet professional requirements and intense daily use, Arcoroc™ oven glass products are **highly resistant to mechanical impact** and **temperature variations**.



Up to **3 times more resistant** than porcelain for a long durability.



Oven glass products are **resistant to variations in temperature of 180 °C**.



250 °C.



Fade-resistant surface even after 2000 industrial dishwashing cycles.



Oven glass products can be **safely handled after microwave** use.



Non porous material. **No migration risk** particles into the food.



Hygienic and healthy.



30 % lighter than porcelain. **Ergonomy** and **practical**.



The ceramic material used for Chef&Sommelier™ and Arcoroc™ collection is of **remarkable quality** (it contains a high percentage of alumina) , which has no equal but its **resistance**.

- **Superior shock-resistance:**

Arcoroc™ and Chef&Sommelier™ porcelain offers a **superior shock resistance** that is perfectly adapted to **professional intensive usages**.

- **Long-lasting scratch resistance.**

- **Excellent dishwasher resistance:**

Both surface and decoration even after 2,000 industrial washes.

- **Cream white porcelain:**

A seal of quality and purity.

- **Heat retention levels:**

as effective as those offered by other materials currently available on the market.



Arcoroc™ and Chef&Sommelier™ cutlery is **designed for intensive and professional use**.

The **reliability** and **durability** is **underpinned by strict specifications and rigorous checks at each stage of the manufacturing process**.

Most of our collections are done in 18/10 - AISI 304 stainless steel, what is ideal for use in **high-quality cutlery and to guarantee resistance**, the thickness of the cutlery is examined in minute detail.

Some of our Arcoroc™ collections are done in 18/0 - AISI 430 performance polished stainless steel, also **resistant and designed for a long life**.

Each piece of our cutlery has been designed to combine **elegance with perfect ergonomics and balance**.

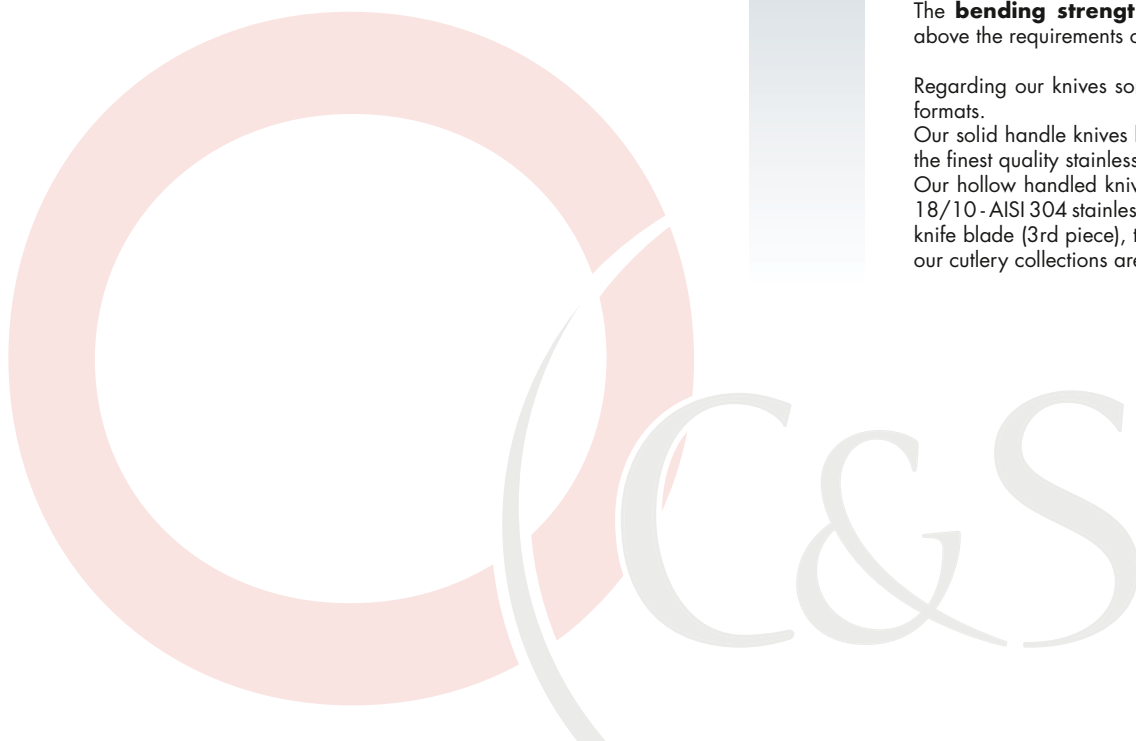
Our cutlery is **wash resistant and respects dinnerware material** by avoiding **scratches**.

The **bending strength and torsion resistance** has been designed to be above the requirements of the industry.

Regarding our knives some are available in both solid handle and hollow handle formats.

Our solid handle knives have been created to balance weight with design and use the finest quality stainless steel.

Our hollow handled knives use the traditional 3 piece composition, highest grade 18/10 - AISI 304 stainless steel handle (2 piece) and high grade (AISI 420) hardened knife blade (3rd piece), to give the optimum in quality, longevity and design. All of our cutlery collections are dishwasher safe.





Catering professionals are increasingly offering a pricing range that varies according to the weight of the food that their customers take. To ensure that it is as fair as possible, they need products the weight of which does not vary or varies only slightly from one item to another.

This is where Arcoroc™ comes in, **by controlling the weight of its items**, whether the products are made from Zenix™, Opal or glass. Within our Arcoroc™ offer, for certain references that are strategic for the venue, **we guarantee a tolerated weight standard** according to the following rule:
 - +/- 10 g for items weighing <= 500 g
 - +/-15 g for items weighing > 500 g

Commercial lines	Description	Sku N°	Weight (g)
TRIANON	Plate 273	N8244	490 +/-10
	Plate 245	D6890	360 +/-10
	Plate 195	D6887	245 +/-10
	Plate 155	D6886	160 +/-10
	Soup plate 225	D6889	365 +/-10
RESTAURANT	Plate 252	P3972	640 +/-15
	Plate 235	22522	505 +/-15
	Plate 225	29337	495 +/-10
	Plate 155	22506	215 +/-10
HÔTELIÈRE	Plate 235	57975	535 +/-15
	Plate 195	57974	310 +/-10
	Soup plate 225	57971	515 +/-15








Chef&Sommelier					SAUCER	
					EXTRA-STRONG PORCELAIN	
					NECTAR	
					120 mm	160 mm
	Range	Shape	Capacity	Ref	L9616	L9617
EXTRA-STRONG PORCELAIN						
	NECTAR	CUP	8 cl	L9603	x	
		CUP	22 cl	L9605		x
		CUP	35 cl	L9606		

ARCOROC					EXTRA-STRONG PORCELAIN			
					FIJORDS			ROCALEO
					120 mm	160 mm	Café Gourmand 170 x 275	130 mm
○ Sold under Luminarc								
Range	Shape	Capacity	Ref		N5972	H8721	H8719	P0624
EXTRA-STRONG PORCELAIN								
	FIJORDS	CUP	9 cl	H8655	x	x	x	
		CUP	19 cl	H8661		x	x	
		CUP	25 cl	H8664		x	x	
		MUG	30 cl	H8666			x	
		CUP	35 cl	H9624			x	
	ROCALEO	CUP	18 cl	P0623				x
		MUG	28 cl	P0622				x
GLASS								
	BOCK À THÉ	MUG	23 cl	47580 47602		x		
	VOLUTO	CUP	9 cl	L3695		x		
	MUG	MUG	25 cl	E7104		x		
		AROMA	CUP	8 cl	C1360	x	x	
	AROMA	CUP	22 cl	C1511		x		
		NEW MORNING	MUG	32 cl	H6527		x	






ARCOROC					SAUCER														
					OPAL						GLASS								
					RESTAURANT			EMPILABLE ○	EVOLUTIONS WHITE	TRIANON	AROMA		ARCADIE						
					112 mm	130 mm	140 mm	153 mm	140 mm	160 mm	140 mm	145 mm	160 mm	120 mm	140 mm	112 mm	140 mm		
Range	Shape	Capacity	Ref		22670	22738	22720	22712	01526	G2722	N9346	D6925	D6926	J9827	L3697	Q3701	Q3700		
OPAL													GLASS						
	EMPILABLE	CUP	14 cl	G2724	x					x									
		CUP	22 cl	H7795			x	x	x										
		CUP	28 cl	G2725			x	x		x									
	RESTAURANT	CUP	8 cl	22662	x														
		CUP	19 cl	22837		x	x	x											
		CUP	22 cl	25269		x	x	x											
		CUP	25 cl	14611			x	x											
		MUG	25 cl	36140		x		x						x					
	EVOLUTIONS WHITE	CUP	22 cl	N9349							x								
	TRIANON	CUP	28 cl	D6922		x	x	x						x					
		CUP	22 cl	D6921		x								x					
GLASS																			
	BOCK À THÉ	MUG	23 cl	47580 47602											x				
	VOLUTO	CUP	9 cl	L3695											x				
		CUP	22 cl	L3692												x			
		MUG	25 cl	L3693													x		
		MUG	32 cl	L3694														x	
		MUG	40 cl	L3696														x	
	AROMA	CUP	8 cl	C1360											x				
		CUP	22 cl	C1511													x		
	ARCADIE	HB	40 cl	Q2751														x	
		OF	35 cl	Q2750															x
		OF	24 cl	Q2967													x		
		OF	16 cl	Q2234															x
		OF	9 cl	Q2233															x

• Cups and mugs not indicated in the file, don't have any saucer.

Chef&Sommelier

	ACOMA	BLACK OAK	DIAZ	EZZO	LAZZO	LAZZO PATINA	NECTAR
	STAINLESS STEEL 18-10						
	 THICKNESS 6,5 mm (Dinner fork)	 THICKNESS 6 mm (Dinner fork)	 THICKNESS 6 mm (Dinner fork)	 THICKNESS 6 mm (Dinner fork)	 THICKNESS 4 mm (Dinner fork)	 THICKNESS 4 mm (Dinner fork)	
Product Description							
DINNER FORK	X	X	X	X	X	X	
DINNER SPOON	X	X	X	X	X	X	
DINNER KNIFE (SOLID HANDLE)	X	X	X	X	X	X	
DINNER KNIFE (HOLLOW HANDLE)				X	X		
DESSERT FORK	X	X	X	X	X	X	
DESSERT SPOON	X	X	X	X	X	X	
DESSERT KNIFE (SOLID HANDLE)	X	X	X	X	X	X	
SOUP SPOON	X	X	X	X	X		
TEA SPOON	X	X	X	X	X	X	X
DEMI TASSE SPOON	X	X	X	X	X	X	X
FISH KNIFE			X	X	X		
FISH FORK			X	X	X		
LUNCH KNIFE (SOLID HANDLE)			X	X	X		
LUNCH FORK			X	X	X		
BUTTER SPREADER			X	X	X		
STEAK KNIFE (SOLID HANDLE)		X			X		
SERVING FORK					X		
SERVING SPOON					X		
ICED TEA SPOON					X		
CAKE FORK					X		
SAUCE SPOON					X		
ESCARGOT FORK					X		
OYSTER FORK					X		
SAUCE LADLE					X		
SOUP LADLE					X		
CAKE SERVER					X		

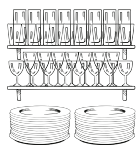
ARCOROC

	ALABAMA	ALABAMA SAND	MATIZ	VESCA	VOLUTO
	STAINLESS STEEL 18-10				18-0
	 THICKNESS 3 mm (Dinner fork)	 THICKNESS 3 mm (Dinner fork)	 THICKNESS 2,5 mm (Dinner fork)	 THICKNESS 2,8 mm (Dinner fork)	
Product Description					
DINNER FORK	X	X	X	X	
DINNER SPOON	X	X	X	X	
DINNER KNIFE (SOLID HANDLE)	X	X	X	X	
DESSERT FORK	X	X	X	X	
DESSERT SPOON	X	X	X	X	
DESSERT KNIFE (SOLID HANDLE)	X	X	X	X	
SOUP SPOON	X	X	X	X	
TEA SPOON	X	X	X	X	X
DEMI TASSE SPOON	X	X	X	X	X
GRAND TEA SPOON					X
FISH KNIFE	X		X	X	
FISH FORK	X		X	X	
LUNCH KNIFE (SOLID HANDLE)	X		X	X	
LUNCH FORK	X		X	X	
STEAK KNIFE (SOLID HANDLE)				X	
SERVING FORK				X	
SERVING SPOON				X	
ICED TEA SPOON				X	X
CAKE FORK				X	
SAUCE SPOON				X	
ESCARGOT FORK				X	
OYSTER FORK				X	
SAUCE LADLE				X	
SOUP LADLE				X	
CAKE SERVER				X	



PREPARATION

DO'S



✓ Always **store the items** so that they are **ready to be used**



✓ Always **use a plastic scoop** to fill the glasses **with ice cubes**

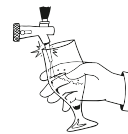
DON'TS



✗ **Never use damaged or chipped items** (these pose a risk to the user)



✗ **Never place items in a traditional oven or on an open flame** unless the product clearly indicates its compliance to do so.
Only the **Arcoroc Gastro Cook collection** is Oven safe



✗ **Never make contact between the glass and beer tap** when pouring



✗ **Never immediately use a hot glass** (straight out of the dishwasher)
Always allow to cool before use



✗ **Never fill a glass with a hot beverage unless** it specifies that it may be used for that purpose.
Arcoroc **Fully tempered** items can be used for hot beverages



✗ **Never allow dinnerware, container or fully tempered glassware to be exposed to sudden temperature changes** which exceed 130 °C



✗ **Never use cutlery when cooking** with high temperatures



SERVICE

DO'S



✓ Always discard **damaged** or **chipped** items



✓ Always carry stem glasses **by the upper portion of the bowl**, not by the stem or foot

DON'TS



✗ Never carry **multiple items** in one hand



✗ A **bottle** should **never make contact** with the glass during service



WASHING

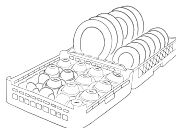
DO'S



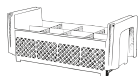
✓ Always wash the items **before** they are used for the **first time**



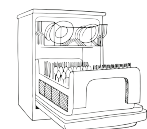
✓ Always discard **chipped, damaged or broken items**



✓ Always place individual items in their **respective sections** of the **dishwasher or in adapted racks**



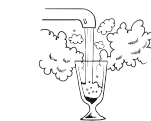
✓ Always use the **cutlery section** of the dishware to **allow water** to run off the items faster and **protect them from scratching**



✓ Always **wash** the items **as soon as possible** to **avoid stains**



✓ Have the **washing machine checked** routinely and **keep the machine clean** in order to optimise the washing process



✓ Always use a cleaning **detergent that is approved** by the washing machine brand



✓ Always **remove ice from glassware** before cleaning. This allows the items to be nearer room temperature before washing thus avoiding a thermal shock



✓ Always **rinse the glasses** before placing them in the washing machine

✓ Always **hold the stem glass by the stem** and not by the foot when wiping

✓ To **remove any remaining food** on the plates always **use a plastic scraper** or a pre rinse faucet or by **hand with rubber gloves**



45° - 60°

✓ For **decorated items**, use a **short non aggressive washing cycle**

DON'TS



✗ **Never overload** the dishwasher **racks**

✗ **Do not surpass** the recommended amount of **cleaning product**



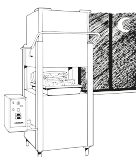
✗ **Do not mix glasses, plates, container, plastic lid and cutlery** in the same rack



✗ **Never leave liquid in the bottom** of a glass for prolonged period of time (2 hours maximum).



✗ **Do not strike plates or container or container against the waist bin** when discarding leftovers in order to avoid damage to the items



✗ **Never leave unwashed plates overnight** in order to avoid stains



✗ **Never use metal scrubbers** or other **abrasive** cleaning items in order to preserve the surface of the products



✗ **Never use lemon based detergents** to wash **cutlery**



✗ **Never use detergent specific for silver** cutlery to clean cutlery made from **stainless steel**



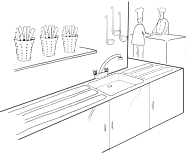
✗ **Never mix stainless steel and silver** cutlery

TRANSPORTATION/ STORING

DO'S



✓ Always **store and carry the items** in **adapted racks**

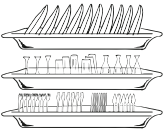


✓ **Separately store plates, cutlery, glassware** and **glass container**



✓ **Store cutlery** in a drawer or enclosed space **away from any humidity**

✓ **Always dry cutlery** with a **soft cloth**



✓ Always **allow the items to cool down** to **room temperature** after washing them then **dry them carefully before storing or using them again**



✓ Always **use a glass hanger rack**



✓ **Stack the items only when they have been designed to do so.**

Stackable items will be flagged with the following picto :



DON'TS



✗ **Never stack items** that **haven't been designed to do so**



✗ **Never place cutlery** in **glasses**

✗ **Never store plates** on **metal shelves**